

VISIT...

LANZAROTE
Caliente.COM

Foil Packet Meals

Burrito Dogs

16 ounces refried beans
10 ounces enchilada sauce
1/3 cup chopped green onions
3 cloves minced garlic
8 large corn tortillas
1 cup Cheddar cheese, shredded
1 pound hot dogs

In a small bowl combine beans, 1/3 cup enchilada sauce, green onions and garlic. Lay tortillas flat; spread with equal portions of bean mixture. Sprinkle with cheese; set aside.

Grill hot dogs. Place each on a tortilla. Fold edges over hot dogs at ends and one side. Roll up. Brush all over with enchilada sauce; wrap in foil. Grill, turning occasionally, 10-15 minutes. Servings: 4

Driver Friendly Breakfast Burrito

1 lb. Sausage Flavor your Choice
12 Eggs
1/2 cup Cheese, grated
1 tsp. Butter
Tortillas

Brown the sausage, leave cooked sausage in skillet and add eggs. Cook, stir and scramble constantly. When done, remove from heat. Have the cheese and flour tortillas ready.

I heat 3 tortillas at a time by sprinkling with a little water and heating them stacked in the microwave for 35 seconds. Bring them out and assemble on counter-top. Lightly spread butter on your tortillas and add cheese on tortilla center and about the same amount of egg/sausage mixture. Roll up tightly and wrap in foil. Continue this process until you have used all your egg mixture. Keep refrigerated until ready for breakfast.

To heat: remove foil, place one in microwave for 45 seconds, wrap with paper towel and eat a great tasting breakfast going down the road. Great with a bottle and milk. This recipe usually makes about 18 small rolls or 8 large ones, depending on what size tortilla you use. I usually do this at home the day before we leave on our trip and we have ready good homemade breakfast on the road easy at hand.

Campfire Pizza

1 Pkg. Large Pita Bread
1 Can Pizza Sauce or Primavera Spaghetti Sauce (for the veggies)
3 Slices Salami
2 Slices Bacon, cut into small pieces
1 Pkg. Shredded Mozzarella Cheese
Sliced Veggies (onions, peppers, mushroom, zucchini)

Spread pitas with sauce, sprinkle cheese on top. Place meat and veggies on top, place on tin foil over campfire grill (make sure the flame is not too high) or on top of low flame, barbeque for about 10 minutes or until cheese is melted and bacon is cooked through.

Comments:

Very easy and quick to make, fun for kids to help out with preparations of pizzas - they can add whatever toppings they like. Watch it closely though, it cooks fast and may burn. When cooked over the campfire it tastes like wood oven pizza!

Aluminum Eggs

Sausage
Egg (scrambled up)
Hash brown potatoes
Salt, pepper and spices to taste

Place potatoes, scrambled egg (doesn't need to be cooked) sausage patty and spices in foil. Wrap securely. Place on coals for 15 minutes.

Shellfish in Packages

2 pounds mussels, thoroughly cleaned and washed
2 pounds littleneck or mahogany clams, washed
16 large shrimp, peeled (and deveined if you prefer)
1 pound sausage, cut into chunks, optional
2 tablespoons peeled and minced ginger
1 tablespoon minced garlic
1 lime, cut into eighths
1/4 cup each sprigs of cilantro, basil and mint
4 teaspoons soy sauce

1. Start a charcoal or gas grill that has a cover. The fire can be quite hot, but it need not be long-lived. Or put a roasting pan in the oven, and heat to 450 degrees.

2. Tear eight sheets of heavy-duty aluminum foil, about one foot by one and a half feet each. Make 4 stacks of foil, each of two sheets. On the foil, pile 1/4 each of the mussels, clams, shrimp, sausage, ginger and garlic. Squeeze one piece of lime over each pile (reserve 4 pieces), and top with herbs. Close packages tightly in any fashion you like. Put them on grill, and close top, or put them in roasting pan in oven. Cook for about 10 minutes.

Ham and Sweet Potato Foil Pack

cubed ham
canned sweet potatoes
canned chunk pineapple
two tablespoons of butter
one tablespoon brown sugar
heavy duty aluminum foil
charcoal fire
optional: grate for fire

Place on a large piece of aluminum foil the ham cubes, sweet potatoes(in large cubes), and chunk pineapple. Put two tablespoons of butter on top and sprinkle with brown sugar. Gather two opposite sides and fold down like a lunch bag. Fold in the other two sides trying to leave some air in the pack. Cook on grate over coal fire, turning in 10 minutes, finished in 20 minutes. Makes one pack per person.

Campfire French Fries

4 Potatoes, cut into strips
1 - 2 Tbsp. Parmesan Cheese
1 Tbsp. Margarine
2 Tbsp. Bacon Bits
Salt & Pepper

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Shake a bit to coat. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes.

Campfire Éclairs

This is a fun, easy, and somewhat messy recipe to do over the campfire. You can do different variations of pudding flavors and frostings. Add some sprinkles for fun too!

1 8-ounce can Pillsbury crescent dinner rolls
2 vanilla JELL-O Brand pudding snacks
1 tub Betty Crocker whipped frosting (chocolate)
thin-tip cooking sticks
aluminum foil
Pam cooking spray

Cover tip of stick with aluminum foil and spray with Pam. Stretch one crescent roll over foil and squeeze tip to close and tighten. Cook over campfire until golden brown turning frequently. (Crescent roll is done when it slides off the foil easily.) Fill center of crescent roll with vanilla pudding, spread chocolate frosting on top, and enjoy!

Camper's Beef Stew

1-2 pounds stew meat
1 bag of frozen stew vegetables
1 pouch of McCormick stew seasoning
1/2 stick of butter
meat marinade of choice
heavy duty foil

Marinate meat. Put the stew meat in an air tight container with marinade right after breakfast, to be chilled in cooler for the dinner meal. When it is time for the dinner meal, cut foil in large enough piece to make pouch. Place frozen veggies, meat and some marinade on foil. Sprinkle season package on mixture and add the butter right on top. Fold foil into pouch and set right on top of fire or grill for about an hour to hour 1/2 until meat is done and tender.

Servings: 4 - 6 Preparation time: 60 - 90 minutes

Camp Roast Beef

1 Large Beef Roast
1/2 Lb. Bacon
1/2 Cup Bourbon
1 Tsp. Garlic Powder
1 Tsp. Celery Salt
1 Tsp. Salt
1/2 Tsp. Black Pepper
Heavy Duty Aluminum Foil

Tear a piece of foil large enough to hold roast and allow for air space, cup edges to hold liquids. Place the roast on the foil, pour bourbon over the top. Spice as indicated. Drape with bacon. Wrap with foil, leaving air space over the top. If using strong bourbon, light so alcohol burns off. Place on side of low fire. Cook time is about 20 minutes per pound. Works well in standard oven at 350°.

Campfire Corn on the Cob

corn on the cob, with the husks left on
Butter
Salt and Pepper to taste

Soak the corn, with the husks still on, in water making sure they are fully submersed. Remove the corn from the water and place directly over or on hot coals. Allow to cook for about 20-25 minutes, rotating a couple of times, and then remove from the fire and remove the husks. The corn will be roasted and it's delicious with some butter and/or salt.

Campfire Potatoes

6 medium Potatoes (peeled)
1 large jar Italian dressing
1 large onion
1 red pepper
2 green peppers
Cooking spray

Cut potatoes into 1/2 in slices. Cut onion and peppers into slices. Put everything into a Ziploc bag, then add 1/2 the bottle of dressing. Close bag and invert several times, making sure that all of the potatoes and peppers are coated. Marinate for 1-2 hours. Lay out a sheet of heavy-duty aluminum foil, folding up the sides so that it looks like a cookie sheet. Spray the sheet completely with the cooking spray. Empty contents of Ziploc bag onto foil, spreading out items so that they are evenly dispersed. Pour remainder of dressing over potatoes. Take a sheet of aluminum foil slightly bigger than the first one, spray on side with cooking spray, and lay on top of potatoes. Working from one side, seal the foil completely so that it forms a pouch. Place on a grill about 7 inches above fire/coals, cook one side for 15 minutes, then turn over and cook other side for 10 minutes. Remove from grill, carefully open one end of bag and test potato doneness. Return to grill if necessary.

Campfire Chicken

Split chicken breast
Red potatoes (cut in half)
Carrots (cut in half)
Onion (cut in half)
Plum tomato (cut in half)

Place the above ingredients into aluminum foil sheets, make into pocket. You can add some seasonings (I use some balsamic dressing mix). Bake in the oven or over a campfire for about an hour. If over the fire, turn frequently. You can also add a small piece of corn on the cob. This is great - it's a full meal but no pots or dishes to wash. Great for camping.

Dilled Potatoes

One lg can of peeled white potatoes (drained)
OR
20 golf ball size potatoes (cleaned & unpeeled & pre-boiled)
1 - 2 t garlic powder
1 - 2 t salt & pepper
1/2 stick butter
small bunch of fresh dill
OR
2 T dried dill
1 small sliced onion (optional)
2 ice cubes (optional)

Make a foil pocket. Add all ingredients. Cook over campfire or on a grill for 20-25 minutes. These are so easy and everyone enjoys them.

Dolenuts

1 Dozen Plain Donuts
1 Can of Sliced Pineapple
Foil
Cinnamon

Take and cut each donut in 1/2 sideways. Place one slice of pineapple in between the two half sprinkle with cinnamon. Wrap up in foil and place in the fire cook on each side for about 3 min., and then take out of fire and enjoy.

Fire Me Up Sandwich

Bread
Butter
Sliced Meat (ham, chicken, beef, turkey, etc...)*
Shredded Cheese (Colby, Swiss, etc....)
Sliced Hot Peppers (Optional)
Ranch Dressing (for dipping)
Foil

Cut a section of foil big enough to wrap your sandwich completely. Place the dull side of the foil up. Butter 1 slice of bread and place the butter side down on the foil. Layer your meat on the slice of bread. Place the sliced hot peppers on top of the meat. Sprinkle the cheese over the peppers. Butter the other slice of bread and place the slice butter side up on the sandwich. Wrap the sandwich in the foil making sure that you seal it all up. Lightly press the sandwich in the foil. Place on hot coals for approx. 3-4 mins. each side depending on how hot your coals really are. Once done, unwrap sandwich, dip in ranch dressing and enjoy.

*note - pre-packaged sliced meats that you find in the lunchmeat case at the supermarket work well. Pre-packaged shredded cheeses also work well.

Finger Lickin' Fish

Fillet of any Fish
Packet of Lipton Onion Soup
2 Tbsp Flour
Pepper

Put flour and pepper into opened packet of onion soup - shake and mix - put filet of fish on sheet of foil - shake soup mix on both sides of fish - wrap foil tightly and insert on grill or campfire for approx 3 1/2 min. (longer if thick) --YUM!

Easy Pork Loin

1 2-5 lbs pork loin
1 small (2-3 oz) bottle of garlic oil
Montreal seasoning mix
Foil or large foil cooking bags

Rub the loin with the garlic oil. Coat liberally with the Montréal seasoning. Wrap tightly with three layers of foil or the large cooking bag.

Grilling: Over low coals cook 2 hrs rotating about every 15 min.

Oven: preheat oven to 350 degrees. Place in shallow pan for 1 1/2 to 2 hrs.

Grilled Vidalia Onion

A wonderful addition to any campsite. The aroma will make the neighbors stop by to see what it is....

2 large Vidalia onions
8 beef bullion cubes
real butter (no margarine please)
foil

Skin the onions. Cut a hole in the top, and three around the onion, a little larger than a bullion cube. Fill each hole with a cube and butter to where it is packed. Wrap tightly with foil. Place over low coals 30-45 min or until sides mash in easily.

Hash Brown Potato Stacks

Pre-Browned Frozen Hash Brown Patties - 2 for each serving
Margarine or Butter
Onion Slices
American Cheese Slices

Butter one side of each frozen hash brown patty. Make a "sandwich" by putting one large slice of onion and one slice cheddar cheese between the unbuttered sides of hash browns. Wrap each "sandwich" in heavy duty aluminum foil. Grill over grate for about 45 minutes on medium low heat or until hash browns are crispy golden brown when you open the packet.

Hobo Veggies

You will need foil squares...about 6" across.

Diced potatoes
Diced onions
Sliced carrots
Sliced green bell pepper
Fresh mushrooms
Garlic powder (lots!)
Salt and pepper
Dabs of butter

Put one serving onto each square of foil. Seal the foil into a packet. Put on the coals and turn a couple times to keep from burning. Takes about 1/2 hour or less depending upon the heat of the coals. These are delicious!

Hobos in Foil

1 LB of ground beef
1 small onion (optional)
2 large potatoes
4 carrots
salt
pepper
hamburger seasoning (optional)
Aluminum foil

(amounts do not need to be exact. This is just a guideline. It will depend on your tastes and how hungry you are!)

1. Pull off 2 large pieces of aluminum foil and lay flat on your work surface
2. Split the ground beef in half and place one each piece of aluminum foil and flatten ground beef into patties
3. Put seasonings on ground beef (salt, pepper and/or hamburger seasoning)
4. Slice onion and put onion on top of ground beef.
5. Clean potatoes and slice. Peel first if you so desire. Put potato slices on top of the onions (which is on top of the ground beef).
6. Clean carrots and slice. Peel first if you so desire. Put carrot slices on top of potato slices.
7. Bring up sides of aluminum foil and wrap contents so that everything is covered.
8. Place on grill. The amount of time that it cooks will depend on how much you put in the aluminum foil and how well done you like your hamburger and potatoes. You will eventually want to pull the largest one off and check it. Potatoes and Carrots are done when a fork can go through them.

Hot Sandwiches

- 1 Package Small Dinner Rolls, or 2 Dozen Kaiser Rolls
- 1 1/2 lbs. Shaved Deli Ham
- 1/2 Block Velveeta Cheese Shredded
- 6-8 Hard Boiled Eggs diced
- 2-3 Tbsp. Mayonnaise (enough to moisten ingredients)

Combine all ingredients and fill rolls. Wrap each sandwich in foil individually, and heat over campfire for about 15 minutes.

Hobo Pouches

- Chopped Sirloin (or hamburger or meat of your preference)
- Canned mixed vegetables
- Butter or Non-stick spray
- Seasonings of choice
- Heavy Duty foil

Double the foil into about a 10 inch square and spray with non-stick spray or cover with butter. Put meat patty in the center of the square and cover with a serving size of mixed vegetables. Season and either add a pat of butter or a coating of non-stick spray. Gather foil sides into a point resembling a hobo's pouch. Do NOT leave an opening for steam. You can cook these on the grill or sit them inside a pan if using the campfire...or perhaps even by putting them on a hot stone near but not touching the fire. Cook until the meat is done. Open and enjoy right from the foil. You can also use smoked sausage, fish or ham.

Hobo Ham Dinner

- 1 sweet potato
- 4 ham slices
- 4 slices of favorite cheese
- 4 T water
- butter
- brown sugar
- 4-12" squares of aluminum foil

This makes 4 dinners. For each, lay out a 12" square of foil. Lay ham on foil and top with 1/4 of the sweet potato which has been sliced very thin. Top with cheese, a small pat of butter, and brown sugar. Add 1 T water and wrap tightly. Place on grid over a low fire for 10 to 15 minutes.

Hawaiian Delight

In a square piece of heavy duty aluminum foil place enough of each of the following to make one serving:

- Sliced ham
- Sweet potatoes
- Carrots
- Pineapple

Surround the ham slices with the other ingredients on the foil then add 1 tablespoon of syrup or honey. Fold using "drugstore" wrap to hold in the juice. Cook package on hot coals for approximately 15 minutes on each side.

Ham 'n Cheese Sandwich Bake

3 hard-boiled eggs, chopped
4 stalks celery, diced finely
1/2 c. grated onion
1/2 c. grated Velveeta cheese
1 lb. chipped ham
2 T. sugar
2 tsp. vinegar
3/4 c. Italian salad dressing
1 doz. sandwich buns

Mix all ingredients together. Spread on buns. Wrap each sandwich in foil and place on grill or hot coals. Turn frequently until toasted. Makes 12 sandwiches.

Meatloaf in an Onion

1 lb. of your favorite meatloaf recipe. uncooked
6 large onions
aluminum foil

Slice 6 large peeled onions in half and remove centers. Spoon meat mixture into half of the onion halves. Top with the other half. Place each filled onion on a piece of heavy duty aluminum foil. Bring ends of foil up over onion and fold tightly. Cook on coals 15 to 20 minutes on each side.

Lemon Chicken

For best results use boneless/skinless chicken breasts. Use as many as needed for your folks. We put 2 in each pack ... 1 pack usually per person!!!

Fresh Lemons, slice thinly (unless you REALLY like lemons!!)

Crushed Garlic

Italian Seasoning

A smidgeon of Real Butter per pack (Spread LIGHTLY on tinfoil)

Take a piece of tinfoil - shiny side IN - place 4 lemon slices - to make a square. Lay 2 breasts, side by side, each on 2 of the lemon slices. Sprinkle breasts with Italian seasoning, and crushed garlic (use your own judgment on the garlic.) If you are a true lemon lover, place 2 more slices on top of each breast. (or 1 will work also!!) Or none at all! Pull sides of tinfoil up and roll the sides together back down and then roll the ends in. Place the packs right onto your hot coals!! This works great on a grill, or even an open campfire. Cook for about 40 minutes, turning about every 10 minutes.

Mineshaft Pig

1 potato
1 sausage link

Core a tunnel in a potato with an apple corer, then stuff the tunnel with a sausage link. Wrap in foil and bake on coals, or in oven for about 45 min.

No Burn Fish

2 fish fillets (flounder, cod or striper is best but will work with any flaky fish)
1 medium onion
1 lemon
3 tab sweet butter (approx. 1 teaspoon each)
Paprika
Garlic powder
Salt and pepper

Cut half the onion into round slices and arrange them in the center of a sheet of aluminum foil. Add 1 tab butter and the juice from half the lemon. Place one fish fillet over the onion slices. Cut 2 or 3 more round onion slices and place them on top of the fish fillet. Add 1 tab of butter. Place the second fish fillet on top of the first.

Cut the remained of the onion into round slices and lay them over the top of the second fillet. Add 1 tab butter and the juice from the other half lemon. Sprinkle with paprika, garlic powder, salt and pepper to taste.

Fold up the aluminum foil over the fish taking care to make sure the edges are securely wrapped and sealed to form a tight package.

Place on hot BBQ coals for 10-15 minutes per side.
When done carefully unwrap the aluminum foil (watch out for the steam!).
Server with tartar sauce and fresh lemon.
NOTE: The time to cook is approximate. Thicker fillets will require more time to cook.

Comments:

The beauty of this recipe is that so long as the aluminum foil is properly sealed, for all intents and purposes, the fish can't be over cooked. Also, the lemon juice, butter and natural juices make it virtually impossible to burn the fish.

Pouch Potatoes

Potatoes
Onions
Carrots
Green Pepper
Mushrooms
Fresh Garlic
Salt & pepper
Butter or margarine
Grated cheese

Brush heavy foil with butter. Add thinly sliced veggies. Seal the foil into a pouch. Put on hot coals, turning often. Bake for about 25 minutes. After opening pouch, sprinkle with cheese.

Potato Nuggets

8 medium potatoes, cubed
1 medium onion, chopped
1/4 C. crumbled bacon
1/2 C. cheddar cheese
1/2 C. butter
Chives
Paprika

Place all ingredients in heavy-duty aluminum foil. Fold ends to create a tight seal. Place in coals until potatoes are tender. (approximately 45 minutes, depending on temperature of coals.)

Pork Chop Dinner

1 Pork Chop
1 Large potato - chunked
1 Large carrot - chunked
1 Onion - sliced
Season with Lawry's

Butter heavy duty foil well on all sides. Fold like a package and seal well. Cook on hot coals for 15 minutes. Turn over and cook another 15 minutes.

Polish Sausage and Vegetables

You will need: Reynolds Wrap bag/foil
1 tsp. garlic salt or Cajun seasoning
1 tsp. oil
4 Tbsp. soft margarine
1 pkg. Polish sausage, sliced into 6 to 8 pieces
2 baking potatoes, cut into quarters
1 green pepper, sliced
1 container fresh mushrooms, sliced
1 squash, sliced
1 large onion, sliced

Spread oil, margarine and seasonings in bag. Add remaining ingredients. Light fire and place on coals after heated. Using a fork, make 6 vent holes in bag. Cook for 30 to 60 minutes, depending on how hot the coals are. Makes 4 to 6 servings.

Pita Pizzas

pita bread
spaghetti or pizza sauce (homemade or store-bought)
shredded mozzarella (or any other type of cheese)
pepperoni slices (or any other desired pizza toppings)

Cut each pita round diagonally to give you two pockets. Smear inside of each with sauce, add cheese, and add desired fixings to lightly fill. Wrap each half in aluminum foil and place in a fire, on a barbecue, on a stovetop, or in the oven until hot. Open and eat. Use the aluminum foil as your plate.

Quick Breakfast

1 Sausage patty
1 potato, thinly sliced or
1/2 c Hash Brown potatoes
2 T Water
1 Egg
Salt and pepper to taste

Wrap all ingredients in double foil and top with spices and water. Place on hot coals or in oven for 10-15 minutes.

Sweet and Sour Pork Chops

Pork Chops
Brown sugar
Ketchup
Lemon slices
Pepper
Onion

Place pork chop on heavy foil sheet. On top of each pork chop, put a pinch of pepper, 2 thin slices of lemon, 1 heaping tbs. of brown sugar and 2 tbs. ketchup. Fold foil to keep in juices. Cook on low to medium fire for 20 - 30 minutes. Turn once.

Spicy Pork Chops

1 Medium sized Pork chop
1 Red potato, sliced
1 onion, sliced
2 carrots, sliced
Heinz 57 sauce (or similar)
2 T butter
Garlic sauce

Add pork chop to double layer of aluminum foil. Top with thin layer of spicy sauce. Add carrots, potatoes, onions and dab of butter. Sprinkle garlic sauce and add an additional 2 tablespoons of spicy sauce. Cook 25-35 minutes, or until pork is thoroughly cooked.

Sweet Pits

1 peach
brown sugar
marshmallows
dab butter or margarine
tin foil
knife
fork

Cut your peach in half, remove and discard pit. Put your peach on the tin foil, both halves facing up. Put a little butter or margarine (1" square, 1/2" thick). Now put in your brown sugar, be sure to cover the open peach halves. Take marshmallows and put in peach where pit was. Put peach halves together, add a little more brown sugar, wrap tin foil around it (making sure it's completely covered). Put into the coals in the fire, near the end of a log, just inside the fire. Done in 3 to 5 minutes.

Stuffed Mushrooms

These are great on the grill-or over campfire-easy to prepare at the campsite or prepare at home and take with.

1 16oz Pkg. Mushrooms - if really hungry - just double the recipe
1 Pkg. Dry Onion Soup Mix
1 Roll Pork Sausage

Clean mushrooms and twist off caps. Mix together, soup mix and pork sausage. Stuff mushrooms, with mixture. Put mushrooms on heavy foil, or put in foil pan, add water to bottom and cover with foil. Make sure there is water at all times-or will burn. Cook on grill-for about 30 minutes, more or less - but check they will cook - steam more or less. You can also add-a bit of shredded cheese on tops, bread crumbs, brush with a bit of olive oil-and just create your own.

Stuffed Zucchini or Onion

1 Lb. Ground Beef
4 Zucchini or Large Sweet Onions
1 Egg
Bread Crumbs or Crackers
Salt, Pepper or Chosen Seasonings

Scoop out vegetables leaving thick layer intact. Chop excess into smaller pieces. Add crumbs, meat, egg and seasonings. Fill shells with mixture and wrap with aluminum foil. Place directly on the coals. Serves 4.

Steak to Go

1/2 lb. Chuck or Sirloin steak
1 potato, sliced
Salt and pepper to taste
1/2 c Cream of Mushroom soup
1/2 can Cream of Corn
2 T Butter
Onion slices

Place meat in double layer of aluminum foil and top with a layer of thinly sliced potatoes. Salt and pepper to taste. Add Cream of Mushroom soup and Cream of Corn. Top with pat of butter and thin layer of onions. Wrap tightly and place over coals, cooking for 20 minutes, or until meat is tender.

Stuffed Chicken Breast

Boneless Chicken Breast
Butter
Cheese (any type you want)
Zucchini
Summer Squash
Onions

Place Chicken Breast on Foil. Then, Slice the Chicken Breast about 3/4 the way in half. Spread butter inside the chicken breast. Put sliced zucchini, summer squash, and onions inside the chicken breast. Insert the cheese in your chicken breast. Then, fold up the foil tightly so not to let anything leak and place on the grill. Takes about 20 minutes.

Silver Casserole

Cabbage Leaves
Carrots
Potatoes
Hamburger (1/2 pound per serving)
Sliced Onions
Seasoning

Clean carrots, potatoes and onions. Cut carrots into strips; potatoes can be sliced or cut into strips. Season hamburger as desired and make into rounded servings of 1/2 pound each. Peel off 4 large cabbage leaves and lay them out doubled (one inside the other). Place the hamburger loaf on the cabbage leaves, and stack the vegetables evenly around the meat. Cap with remaining leaves. Place on sheet of heavy-duty foil and wrap tightly by bringing the sides together at the top and rolling the edges to form a tight seal. Roll the ends toward the middle with rolled ends turned up. This will prevent the juices from leaking out. Place directly on a bed of hot coals. Leave for 45 minutes without turning. Remove from coals with flat utensil such as an egg turner.

Squash Burger

1Lb. Lean Ground Beef
1 Small Zucchini or Yellow Squash
Salt
Pepper
Lawry Seasoning Salt

Make patties, sprinkle with season salt, salt, pepper. Cut squash of your choice and fix atop the burger, wrap in at least three layers of foil wrap and set atop BBQ grill for approx. 20-25 minutes.

Hint: we have also sliced potatoes and put this on top of the burger, sliced very thin, they cook in no time at all. With the addition of these ingredients to the burger, you have your whole meal. Clean up is a breeze.

Shrimp Barbeque

4 lbs Large Shrimp
1 Cup Butter or Margarine
1 Large Clove Garlic, Minced
1/2 tsp black pepper
1 tsp salt
1 cup parsley, minced
Peel and clean shrimp

Cream butter; add remaining ingredients to the butter and mix well

Cut 6 9-in strips of heavy duty aluminum foil. Then cut each strip in half.

Divide shrimp equally on each piece of foil.

Top each with 1/12 of the butter mixture, bring foil up around shrimp; twist tightly to seal Place shrimp packet on embers.

Cook 5 minutes

Vegetable Pack

Zucchini or squash*
Butter
Seasonings
Heavy duty aluminum foil

Cut Zucchini or squash into slices. Place on a piece of aluminum foil. Top with butter and seasonings. Fold foil and secure tightly. Punch several small holes for steam to escape. Cook on hot coals. Turn and rotate often.

*You may substitute other vegetables and seasonings

Vegetable Stew

2 large sweet onions
1 large green pepper
3 yellow squash
2 cloves garlic
butter
salt and pepper
1 tablespoon of water
foil

Cut the vegetables into chunks and add 2 pats of butter, the garlic (minced or chopped) and the salt and pepper. Wrap in a foil, sprinkle with about 1 tablespoon of water and set over a fire for about 30 minutes (or longer if you prefer your veggies well cooked).

Turkey Dinner

2 Large yellow or white onions
1 Large green (bell) pepper
5 Carrots
1/2 Lb. Leftover Thanksgiving Turkey (dark meat works best)
4 Tbsp Butter or Margarine
Salt, Pepper & Garlic Salt to taste
1 Oak Campfire with a hot bed of embers.

Thinly slice veggies. Cut meat into bite sized chunks. Divide ingredients into 2 parts. Lay out a layer of heavy duty tin foil. Place onion slices on tin foil. Add 2 Tbsp of butter, salt, pepper, and garlic. Next layer green pepper and carrots. Top with meat. Wrap tightly in tin foil (wrap one more layer if cooking in the coals of a campfire). Place in coals, or on a grill. Turn occasionally. You will smell the onion and hear the butter sizzling when finished ... about 20 minutes depending on fire.

Trout and Vegetables in Foil

You will need Heavy Duty Foil

4 (10 in.) trout

2 carrots

Juice of 1/2 lemon

2 small onions

Salt and pepper

3 celery ribs

1/2 tsp. thyme

4 tsp. butter

Clean trout and sprinkle inside and out with lemon juice, salt and pepper, and herbs. Put vegetables through food processor; mix well and strain. (Can be done at home ahead of time.) Sauté vegetables in butter until soft and stuff each fish before wrapping loosely in foil. Place in coals or on cookie sheet in 450 degree oven for 15 to 20 minutes. Makes 4 servings.

Trash Breakfast

1 bag shredded hash brown

6 eggs

1 lb sausage or ham, cooked

1 medium onion, chopped

2 cups shredded sharp cheese

seasoning salt and pepper

red, yellow, or green peppers, optional

Take a piece of aluminum foil sprayed with Pam, sprinkle with seasoning salt and put some pats of butter on the foil. Open a bag of hash browns, beat eggs, chop onions, pour all ingredients into the bag of hash browns, and mix by squeezing. Then pour the mixture onto the foil and spread out. Add some salt and pepper, more seasoning salt, and a bit more butter on top of the hash brown mixture. Fold the aluminum foil and place on a preheated grill, turn every five minutes or so. Continue for 20-25 minutes till done.

The Masked Merchant Veggie Pack

This was perfected in the mid 80's on the shores of Greers Ferry Lake by Gary and Mark. It later found its way to some of the best camp cook outs in the south.

two sheets of heavy duty aluminum foil
potato's (about 1 good sized per person)

2 medium onions

2 yellow squash

2 zucchini squash

4 to 5 carrots

3 to 4 slices bacon

seasonings

half stick of butter

Cross the sheets of foil. Slice the veggies and break up the bacon. Place them on the foil. Cover with bacon, seasonings and butter. Wrap tightly. You may place directly on the camp fire coals or put on a grill. Cook until veggies are tender. Time will vary depending on coals or grill. Serve with your favorite meat. Serving suggestion: Place your fresh fish inside with the veggies. MMMMMM GOOD!!

Worm in the Apple

1 Apple

1 sausage link

Core an apple, stuff with sausage link, wrap in foil, cook over coals until soft (~40 min.).

Tomato & Mushroom Side Dish

3-4 Large Tomatoes (cut in wedges)
1 Small Package Mushrooms (cleaned & cut in half)
1 Large Onion (cut in wedges)

1/2 Bottle - French OR Italian Salad Dressing. (not both)

Salt and Pepper. Place all ingredients in heavy aluminum foil - wrapped twice or in an aluminum cooking bag. Place packet on barbeque. Cook for 20-25 minutes.

Tortilla Melts

a soft tortilla
various bits of chocolate, caramels, and marshmallows
banana & apple slices

Take a piece of foil and make a 'plate' for the tortilla. Place tortilla on it. Next place your choice of toppings. Fold the tortilla in half and wrap in the foil. Heat in the campfire coals (or on a grill, or on a vagabond stove) for about 5 minutes on each side. You'll know they're done when you when you smell the chocolate! Be sure to let them cool a little before you eat them or you'll burn your tongue.

Turtle Dinners

8 boneless chicken breasts (preferably pre-cooked, frozen)
2 green peppers, sliced
2 small onions, sliced
3 tomatoes, sliced
2 carrots, peeled
6 potatoes, peeled and sliced
1 foot aluminum foil per person
16 slices American cheese
1 bottle Ranch dressing
1 can cream of mushroom soup
Salt and pepper
Garlic (optional)

For each individual serving: Put chicken breast and vegetables on foil, placed so a "packet" can be made around them with the foil. Place 2 slices of cheese on top. Choose a liquid, either Ranch dressing or cream of mushroom soup. Add to packet and seal. Place packet in hot coals of campfire for about 20 minutes. All food is finished when the potatoes are done. Makes 8 servings.

Roasted Garlic Jam

2 Garlic Apples
Worcestershire Sauce
Stick of Butter
Italian Bread
Olive Oil

Wrap each garlic apple with a Tbsp. of olive oil in foil square. Roast on very low flame for 30 minutes. While roasting, mix stick of butter with 2 Tbsp. Worcestershire. Toast slices of Italian bread on open grill. When the garlic apples are ready, they will be soft. Just use a small fork to dip in and take each section. Butter your toast with the butter mixture, then spread the roasted garlic jam. For true garlic lovers only!

No Peeky Chicken

This can be prepared ahead of time and placed in ice chest, and it can also be cooked in your fireplace at home. Clean up is easy.

2 cups Minute Rice
1 can cream of mushroom or cream of chicken soup
1/2 cup water
2 large boneless chicken breasts
4 8"x10" pieces of heavy duty foil

Mix soup, water, and minute rice together. Lay out two pieces of foil for each packet and pour half of soup mixture onto each foil packet. You can cut chicken into strips or put whole breast on top of soup and rice mix. Onions can be added for flavor and season to taste. Pull up edges of foil and roll them closed, then tuck ends under. Place foil packs in campfire coals for 15 minutes on each side. Remove from coals, open, and eat.

Hawaiian Oranges

This recipe is from the Great Camp Woolsey Cookbook, courtesy of the Ottawa Area Girl Guides. For each serving, peel an orange and separate it into sections. Put each sectioned orange on a double thickness of foil. Sprinkle generously with brown sugar, a dash of cinnamon, and 1 tsp. butter. Wrap in foil and cook on coals for 12-15 minutes.

Herbed Veggies

heap of uniformly cut-up veggies (e.g.. snow peas, carrots, green beans, zucchini, squash)
splash olive oil
1 t dried rosemary, crushed
1 t dried thyme, crushed
1 t tarragon
salt and fresh ground pepper

Combine veggies, oil, herbs, salt and pepper and marinate overnight. Pour into foil packet and cook until done to your liking.

Damper

2 Cups Flour
4 Tsp. Baking Powder (heaping)
Salt
15g (1 Tbsp.) Butter (approximately)
3/4 Cup Water or Beer (approximately)
Milk

Fire off a campfire and let it die down. Sift the flour and mix in the salt and baking powder, then rub in the butter as with scones. Mix in the water or beer .. not too much. Knead lightly on a board until smooth. Form into a round shape. Wrap the dough in foil or put in a camp oven and brush with a bit of milk. Cover with the hot coal remnants of the fire. Serve with jam or syrup.

Chicken Surprise
4-6 Chicken Breast
1 can Cream Chicken Soup
1 can Cheddar Cheese Soup
1 lg. or 2 small cans of mixed vegetables

In a foil pan, combine both soups (condensed) and vegetables. Stir together. Add chicken and coat with mixture. Cover foil and cook on nice, hot coals for about 20-25 minutes or until chicken is cooked well.

Campfire Popcorn

1 Tbs. plus 1 tsp. oil
1/4 cup un-popped popcorn
aluminum foil
4 wooden sticks
1/2 tsp. salt, or to taste
2 tsp. butter, melted, optional

Put oil and popcorn in the center of a large piece of foil. Fold the corners of the foil to make a pouch. Tie pouch to a stick and hold over campfire. Shake constantly until all the popcorn pops. Top with salt and melted butter if desired. This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 1 only. The instructions describe how to prepare the ingredients for one pan. There are enough ingredients to prepare 4 pans.

Campfire Potato Packets

6 large baking potatoes
1 large onion, chopped

4 ounces green chilies
4 ounces black olives, chopped
1/4 teaspoon garlic powder
1/2 teaspoon lemon pepper
Butter or margarine (optional)

Scrub and chop baking potatoes into pieces, but do not peel. Prepare 6 to 8 square pieces of heavy-duty aluminum foil, one piece per serving. Place equal portions of the ingredients on each foil square. If butter or margarine is available, place one teaspoonful on top of each packet. Fold the foil, sealing ends. Place on barbecue grill or in coals of campfire for about 45 to 55 minutes.

Campfire Potatoes

You can add cheese to the potatoes for flavor also.

3 pounds peeled potatoes
4 strips bacon (raw)
1 medium onion
6 - 8 teaspoons butter
garlic salt
pepper

Slice potatoes and put them on a piece of foil that has been spread with butter so the potatoes do not stick. Cut up onion and bacon into small pieces and put on the potatoes. Slice or drop small amounts of remaining butter on potatoes. Sprinkle potatoes with garlic salt and pepper to taste. Either put in the oven or on the fire for about an hour. If you put it on the fire, make sure you turn the potatoes often so they do not burn.

Campfire Blooming Onions

4 large Vidalia onions
1/4 cup butter
4 cloves of garlic
salt and pepper, to taste

Peel onions and cut each one into quarters, keeping onions together. Place 1 tablespoon of butter and 1 clove of garlic in the middle of each onion. Double wrap each onion in foil and place on hot coals. Cook for 30 to 40 minutes. Carefully remove from coals and unwrap. Season with salt and pepper, then eat. You can also serve with a Ranch dip or hot sauce.

Fish in Foil

Any kind of fish that you catch and are willing to eat cut into fillets (you could use trout, salmon, fluke, flounder and red snapper). Set fillets in heavy duty foil which can be wrapped up. Add tablespoon of butter or olive oil, couple of tablespoons of white wine (optional), add juice from half a lemon seasonings to taste (salt, pepper, and others such as dill, or oregano, basil, red pepper, etc.). Wrap completely closed in the foil and cook over hot coals or in oven for about 30 minutes.

Comments: You could also added shrimp and scallops, or add onions, garlic, & julienne of vegetables, etc.

Foil Burgers

1 lb. ground beef
4 sq. heavy-duty foil (16x16 inches)
4 carrots, chopped
1 (16 oz.) can new potatoes, sliced
2 small green peppers, chopped
Dehydrated onion flakes
Worcestershire sauce
Salt and pepper to taste

Separate meat into 4 portions. Place each portion in the center of an aluminum foil square. Top with equal portions of chopped carrots, potatoes, and bell peppers. Season with dehydrated onion flakes, Worcestershire sauce, salt and/or pepper to taste. Seal foil, check for leaks. Place on coals for 10 to 15 minutes per side.
Makes 4 servings.

Foil Chicken

1 small green pepper, chopped

1/2 small red pepper, chopped
10 mushrooms, chopped
Nonstick cooking spray or 1 tsp. butter
4 sq. heavy-duty foil (16x16 inches)
4 large chicken breasts
1 (8 oz.) can pineapple slices
Garlic powder, salt and/or pepper to taste

Divide bell peppers and mushrooms into 4 equal parts. Coat a small area in the center of the foil with cooking spray or butter. Place a portion of peppers and mushrooms on greased foil. Top with one chicken breast and one pineapple slice. Season with garlic powder, salt and/or pepper. Fold foil securely and check for leaks. Place on coals for 10 to 15 minutes per side. Makes 4 servings.

Foil Breakfast

Heavy Duty Aluminum Foil - doubled and buttered. Form pan.
Beat 6 eggs (as if scrambling)
Slice sausage links or use sausage patties crumbled (can substitute bacon, etc)
Small onion diced
5 potatoes sliced thin
Salt and Pepper to taste.

Combine all ingredients into the aluminum foil pan. Close foil over ingredients, making sure it is sealed tightly. Place on grill and turn frequently. Takes approx. 1 hour with a low fire.

Foil Dinner Meatballs

Heavy duty foil
Frozen meatballs
Canned potatoes
Cream of chicken soup

Place several meatballs on foil, add some potatoes (you may want to slice them first), and a spoon full of soup. Fold packet to seal well and place on coals (never on flames). Turn after about 10 minutes.

Foiled Dinner

1 Lb. Sausage
4-6 Carrots
4-6 Potatoes
1 Onion
Salt, Pepper

Wash and peel potatoes, carrots. Cut carrots into 1/4 inch slices, cut potatoes into 1/2 inch pieces. Take foil and spray with Pam. Place potatoes, carrots, sausage patties, onion, salt/pepper on foil, and seal. Put on grill for 45 min. or until done.

Ham and Pineapple in Foil

Small hands that can't handle a spatula or trout on a stick do nicely with this recipe. Cooking in foil eliminates most cleanup too. Just make certain that the coals aren't too hot and that food is well-enclosed in two layers of tightly crimped foil.

1 ham slice 1/2-inch thick per person
1/2 teaspoon mustard
1/2 teaspoon brown sugar
2 tablespoons pineapple chunks
foil

Cut two pieces of foil twice the size of the ham slice. Put ham slice on one side of one piece of foil after you spread both side of the ham slice with mustard. Sprinkle brown sugar on the top side and add pineapple chunks with one teaspoon pineapple juice. Fold foil into an envelope, crimping all edges securely. Repeat with second foil layer. Cook 6 minutes a side on top of charcoal gray coals.

BEEF STEW

3 lbs beef cut in 1-in. chunks
12 bacon slices (about 3/4 lb.)
12 tomatoes
6 onions

Place 1/4 lb. Of beef, 1 slice of bacon cut in pieces, slices of onion and quarters of 1 tomato in aluminum foil packet Cook in embers 30 to 40 minutes

Butter Onion Trout

This is one of the easiest ways to cook a good meal when primitive camping.

fresh trout, any kind
1 tablespoon butter
salt and pepper
1 small onion, sliced

Clean the fish. Leaving the fish whole, stuff the insides with butter, salt and pepper, and as many onions as will fit. Place stuffed trout on buttered foil and wrap up. Place over fire for 7-10 minutes. Open the foil pack, peel the skin off, and enjoy.

Breakfast Sandwiches

Non-stick Spray
1 English Muffin
2 Slices Canadian Bacon
2 Slices Cheese
2 Eggs
Butter
Salt & Pepper
Aluminum Foil

Spray non-stick on the foil. Make a basket out of foil, which will not leak. Lay the muffin in the foil, open face. Butter the muffin. Put the Canadian bacon and cheese on each side of the muffin. Put the Canadian bacon and cheese on each side of the muffin. Crack the eggs over the muffins. Salt and pepper to taste. Close up and cook until finished. The recipe should be repeated for each person.

BBQ Bananas

6 bananas
juice from 1 lemon
6 tsp. brown sugar
margarine
6 T. currant jelly
6 T coconut

Peel bananas, place on individual sheets of aluminum foil and brush with lemon juice. Sprinkle each banana with 1 tablespoon brown sugar. Dot with margarine. Wrap in foil and place on hot coals for 7 to 9 minutes, turning often or on the grill for 14-17 minutes. To serve, remove from foil, spread 1 tablespoon of jelly on each banana and sprinkle each with 1 tablespoon of coconut.

Boneless BBQ Chicken

1 Medium sized boneless chicken breast
1 potato
Onion
1 tomato, sliced
1 Bell pepper, sliced
BBQ sauce

Place boneless chicken breast on double layer of foil. Top with one tablespoon barbecue sauce. Add remaining vegetables and salt and pepper to taste. Top with dab of butter and liberal amount of barbecue sauce. Cook 25-30 minutes on hot coals, in oven or in grill. Meal is done with chicken's juices run clear. 1 Serving

Burger Boats

ground beef
barbecue sauce
onions, finely chopped
potatoes, finely chopped
carrots, finely chopped
salt and pepper, to taste

Lay out a square of foil. Take a handful of ground beef and shape into an oval. Make a well, or boat, in the middle. Spread about 1 tablespoon of barbecue sauce in the hamburger well. Add in vegetables, salt and pepper. Wrap up and cook until the vegetables are desired tenderness, turning frequently..

You can also make this as a whole dish instead of individuals, in the Dutch oven, or Crock-pot.

Basic-Mexi-Roll

1/2 lb Pre-Cooked Ground Beef
1/2 lb Pre-Cooked Ground Pork Sausage
12-16 oz Hot Or Mild Chunky Salsa
1 pkg Shredded CoJack Cheese
1 pkg Flour Taco Shells
1 pkg Aluminum Foil
1 can Non-Stick Cooking Spray
Cut foil into squares big enough to roll 1 mexi-roll.

Place 1 foil square dull side up and spray it with the non-stick cooking spray. Lay 1 flour taco shell on a plate. Put some beef, sausage, salsa, and cheese in on the flour taco shell. Roll the flour taco shell into a tube. Fold the 2 ends and place the shell with the seam and folds side down. Roll the foil around the shell and seal. Place it on hot coals for no more than 3-4 mins. per side (times will vary depending on how hot your coals are). Be careful when eating as the cheese will be very hot. Serve with a side of sour cream or ranch dressing.

For variation, you can add just about anything that you feel would taste good with this ... mushrooms, hot peppers, black olives, different kinds of cheeses, cut-up chicken, shrimp, etc...

Banana Boats

One Banana
Mini Marshmallows
Chocolate Chips
Tin Foil
Hot Dog Stick or Grill

Take your banana and cut a slit down the long way. Don't take off the skin. Cut it all the way down. Then fill the banana with the marshmallows and chocolate chips. You can put in as much as you want. You can also just do marshmallows or just chocolate chips. Whatever you like. After you finish that wrap the banana with tin foil. You can cook it on the grill or you can use a hot dog stick and cook it until the chocolate chips are melted. You have to check it every so often, but be careful because it is hot. Then, when it is done put it on a plate and use a spoon to eat it out of the skin. It is a great dessert!

Baked Hawaiian Hamburgers

1 lb ground beef
1 can pineapple slices
1 red onion
red peppers
green peppers

Prepare beef patties just as you normally would for the BBQ, but place them in a square of heavy duty aluminum foil. Place one slice each of, pineapple, onion, and pepper on the patties, add seasoning and tightly seal foil over the top. These can then either be cooked on a grill, over a bed of coals, on a BBQ, or in the coals. Bake for approximately fifteen minutes then puncture foil with a fork (this will allow the meat to brown). Keep Cooking for five to ten minutes and serve with or without buns. You may want to add or substitute tomatoes or spicier peppers.

GRILLED RICE - STUFFED SALMON

1/2 c. diced onion
1/2 c. diced celery

1/2 c. diced green pepper
4 cloves garlic, or garlic powder to taste
3 tbsp. butter
1 c. sliced mushrooms
2 c. cooked rice
1/2 c. sliced olives
1/2 c. chopped fresh parsley
3 tbsp. fresh basil, dried basil, to taste
1 salmon (6-8 lb.), head removed
1 lemon, thinly sliced

Sauté onion, green pepper and garlic in butter in a skillet for 3 minutes. Add mushrooms. Add sautéed vegetables to rice; add olives, parsley and basil.

Place salmon on heavy duty aluminum foil. Stuff salmon with lemon slices and rice mixture. (Any remaining rice may also be wrapped in foil and grilled.) Wrap securely. Grill over medium coals for 30 minutes to 1 hour. Serves 6.

Camping Hobos

serves 2

1 LB of ground beef
1 small onion (optional)
2 large potatoes
4 carrots
salt
pepper
hamburger seasoning (optional)
Aluminum foil

(amounts do not need to be exact. This is just a guideline. It will depend on your tastes and how hungry you are!)

1. Pull off 2 large pieces of aluminum foil and lay flat on your work surface
2. Split the ground beef in half and place one each piece of aluminum foil and flatten ground beef into patties
3. Put seasonings on ground beef (salt, pepper and/or hamburger seasoning)
4. Slice onion and put onion on top of ground beef.
5. Clean potatoes and slice. Peel first if you so desire. Put potato slices on top of the onions (which is on top of the ground beef).
6. Clean carrots and slice. Peel first if you so desire. Put carrot slices on top of potato slices.
7. Bring up sides of aluminum foil and wrap contents so that everything is covered.
8. Place on grill. The amount of time that it cooks will depend on how much you put in the aluminum foil and how well done you like your hamburger and potatoes. You will eventually want to pull the largest one off and check it. Potatoes and Carrots are done when a fork can go through them.

Grilled Herbed Mushroom Packets

These mushrooms, cooked in small foil packets can be made in an oven or over hot coals at a barbecue, making them a perfect side dish for camping trips.

1 lb. fresh mushrooms, sliced
1 tsp. lemon juice
6 green onions, chopped
1 tsp. chopped fresh parsley
1/2 tsp. dried thyme
1/2 tsp. marjoram
1/2 tsp. crushed red pepper (optional for those who like a little spice)
1/4 cup melted butter
salt and pepper to taste

Toss mushrooms and lemon juice in a medium bowl to coat. Add remaining ingredients and mix well. Divide mixture into quarters and place each portion on a medium sheet of aluminum foil. Fold into packet and seal well. Grill over medium-hot coals for 10-12 minutes or bake in a 400 F oven for 12-15 minutes.

Foil Baked New Potatoes

3 pounds new potatoes, washed and quartered
3 medium onions cut into 1-inch pieces
1/2 cup parsley, chopped
2 tablespoons olive oil
3 cloves garlic, minced
1 teaspoon salt
1 teaspoon fresh-ground black pepper

Make the potatoes: Preheat grill to high. Cut two pieces of aluminum foil, each 24 inches long, and set aside. Toss the potatoes, onions, parsley, oil, garlic, salt, and pepper in a large bowl. Place one half of the potatoes in the center of one foil strip and fold the right and left sides of the foil in toward the center to cover the potatoes. Fold the remaining 2 sides to the center to seal. Repeat with the second half of the potatoes and the remaining foil. Place the foil pouches on the grill. Cook until the potatoes are tender-about 20 minutes. Remove the foil pouches from the grill, let sit 5 minutes, unwrap, and serve potatoes.
Makes 8 servings.

Chevy Note: As always, any of these grill recipes can be cooked over the open campfire.

Flounder Fillets in Foil

4 5-ounce flounder fillets
1 tablespoon acceptable margarine
1 tablespoon chopped shallots or green onions
1/2 pound mushrooms, chopped
3 tablespoons dry white wine
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh parsley
Vegetable oil spray
1/2 teaspoon freshly ground black pepper

Rinse fish and pat dry. Set aside.

To make a mushroom sauce, begin by lightly spraying a nonstick skillet with vegetable oil. Place over medium-high heat. Add margarine, shallots or green onions and sauté until soft. Add mushrooms and cook 5 minutes. Stir in wine, lemon juice and parsley and cook until most of the liquid evaporates. Preheat Grill or oven to 400° F. Lightly spray 4 pieces of heavy-duty foil with vegetable oil. Place a fillet on each piece of foil; season with pepper. Spoon mushroom sauce evenly over each piece of fish. Draw edges of foil together and seal. Bake 20 minutes, or until fish flakes. Serve in foil.
Serves 4

Grilled Cheese Potatoes

4 cups (16 oz) frozen O'Brien potatoes
1 tbsp vegetable oil
1/2 tsp seasoned salt
3/4 cup shredded cheddar cheese
2 jalapeño peppers (chopped, optional)

Preheat gas or charcoal grill. Cut six 8-inch squares from heavy-duty aluminum foil. Spray lightly with cooking spray. Divide potatoes onto the foil squares. Drizzle each with oil. Sprinkle with seasoned salt. Close foil around potatoes. Place on grill 4-5 inches from medium heat. Grill for 10-15 minutes, turning once. Carefully open foil packets and sprinkle each with cheese and peppers. Re-close foil packets loosely. Place on grill for 2 minutes. Remove and serve.
(6 servings - 7g fat per serving)

Fillet of Sole with Spinach & Tomatoes

Fish, spinach, tomatoes, garlic, this dish is greater than the sum of its simple parts.

12 cups spinach (1 1/4 lbs.), trimmed and washed thoroughly
2 cloves garlic, minced
Salt & freshly ground black pepper to taste
1 lb. sole fillets
4 small plum tomatoes, sliced

1. Preheat oven to 400°F. Prepare 4 pieces of aluminum foil for packets.
 2. Put spinach, with water still clinging to its leaves, into a large pot. Cover; steam the spinach over medium-high heat, stirring occasionally, until just wilted, about 5 minutes. Drain; when cool enough to handle, press out excess liquid. Chop and place in a small bowl. Stir in garlic. Season with salt and pepper.
 3. Place one-quarter of the spinach mixture in the center of foil. Lay a sole fillet over the spinach and arrange tomato slices over the sole. Season with salt and pepper. Seal the packages and place them on a baking sheet or grill.
 4. Bake or grill for 10 to 12 minutes. Open one package to check that the fish is opaque. Transfer the packages to individual plates; let each diner open his or her own package.
- Serves 4.

Campfire Chicken Cordon Bleu

Ingredients

2 pieces of heavy-duty aluminum foil
1 boneless, skinless chicken breast
Swiss cheese, sliced
ham, sliced
2 Tbsp mayonnaise

For each portion:

Place one boneless chicken breast in center of one piece of foil. Spread 2 Tbsp. of mayonnaise on top of breast and top with one slice, of Swiss cheese and one slice of cooked ham. Seal packet as you would any foil dinner by wrapping the first foil sheet, and then wrapping in the second foil sheet.

Place packet on grill, or into coals and cook for 10-15 minutes on one side, then turn the packet over and cook for an additional 10-15 minutes.

Optional: If the chicken breast is thick, slice a pocket into it and stuff with the mayonnaise, cheese and ham, and spread some mayonnaise on top.

Yellow Squash, Tomato & Onion Packet

1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil
1 medium onion, chopped
2 medium yellow squash, cut in 1/4-inch slices
4 large Roma tomatoes, quartered
1/4 cup chopped fresh basil
Salt and pepper
1/3 cup shredded Parmesan cheese

PREHEAT oven to 450°F or grill to medium-high.

CENTER onion on sheet of Reynolds Wrap Heavy Duty Aluminum Foil; top with yellow squash and tomatoes. Sprinkle with basil, salt and pepper.

BRING up foil sides. Double fold top and ends to seal making one large packet, leaving room for heat circulation inside.

BAKE 18 to 22 minutes on a cookie sheet in oven OR GRILL 13 to 15 minutes in covered grill. Open foil packet; sprinkle vegetables with cheese. Let stand about 3 minutes until cheese melts.

Number of Servings: 6

Chicken Meal in Foil

2 (6 oz.) skinned chicken breast halves
1/4 c. sliced onion
1/2 tomato, sliced
1 med. baking potato, sliced
1 sm. carrot, sliced
1/4 tsp. pepper
1/8 tsp. dried whole tarragon

1 tsp. lemon juice

Cut two pieces of heavy-duty aluminum foil; place a chicken breast in center of each. Top with onion and remaining ingredients. Wrap well. Place on baking sheet. Bake at 350°F for 1 hour. Yield: 2 servings.

Chicken and Potatoes Romanoff

4 sheets (12x18-inches each) Reynolds Wrap® Release® Non-Stick Foil

4 boneless, skinless chicken breast halves, (1 to 1 1/4 lb.)

1 tablespoon Italian seasoning, divided

Salt and pepper

1 package (1 lb. 4 oz.) refrigerated shredded potatoes*

1 jar (17 oz.) Alfredo pasta sauce

4 green onions, chopped

1 package (10 oz.) frozen green peas

1 medium red bell pepper, chopped

PREHEAT oven to 450°F or grill to medium-high.

CENTER one chicken breast half on each sheet of Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food; sprinkle with half of Italian seasoning, salt and pepper. Combine potatoes, cheese sauce, green onions, peas and remaining Italian seasoning. Spoon potato mixture around chicken. Sprinkle red pepper over top.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 25 to 30 minutes on a cookie sheet in oven OR

GRILL 18 to 20 minutes in covered grill.

*4 cups of frozen shredded hash browns may be substituted. Add 10 minutes to the oven baking time and 5 to 8 minutes to the grilling time.

Foiled Chicken Supreme

3 or 4 skinless/boneless chicken breasts

America's Choice Honey Dijon marinade (or honey-mustard dressing of choice)

1 medium zucchini-chopped

1 medium tomato-chopped

1 small onion-chopped

paprika

garlic powder

seasoned salt

Foil-2 sheets heavy duty

Marinate chicken breasts for at least a few hours in marinade. Place chicken breasts on bottom of one sheet of foil. Top with zucchini, tomato and onion. Sprinkle spices on top. Fold foil and seal tightly. Wrap that package in the second sheet of foil, and seal tightly. Cook over open fire, or on the BBQ grill for about an hour.

Note: Before we left for camping, I put the chicken breasts in a zipper bag and froze them. Rosemary Fish Bundles for Two

2 carrots, peeled and cut into julienne strips

2 (5-6 ounces each) firm white fish fillets (like orange roughy)

Garlic Powder

Rosemary Leaves

Seasoned Salt

2 green onions, cut into julienne strips

1/2 red bell pepper, cut into rings and seeds removed

2 tablespoons dry white wine or white cooking wine

1. Cut 2 pieces of aluminum foil into 12 x 16-inch rectangles.

2. Arrange half of carrots in center of 1 piece of foil. Place 1 fish fillet on top of carrots. Sprinkle lightly with garlic powder, rosemary, and Season-All®. Arrange half of onions and red bell pepper on top of fish. Bring sides of foil up around fish. Pour 1 tablespoon wine over fish. Bring sides of foil together over fish and fold tightly to encase fish completely.

3. Repeat with remaining ingredients on second piece of foil. 4. Place bundles on baking sheet and bake in 350°F oven 15 to 20 minutes or until fish flakes easily with fork.

Home Style Chicken Packets

4 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty

Aluminum Foil

4 boneless, skinless chicken breast halves (1 to 1 1/4 lb.)

Dijon mustard

Dried basil

Paprika

2 medium carrots, cut in strips

2 cups mushroom slices

2 medium zucchini, sliced

2 tablespoons margarine or butter

PREHEAT oven to 450°F or preheat grill to medium-high.

CENTER one chicken breast half on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Spread mustard over chicken; sprinkle with basil and paprika. Top with vegetables; dot with margarine.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 20 to 24 minutes on a cookie sheet in oven OR

GRILL 14 to 16 minutes in covered grill.

Number of Servings: 4

Foiled Chicken Supreme

3 or 4 skinless/boneless chicken breasts

America's Choice Honey Dijon marinade (or honey-mustard dressing of choice)

1 medium zucchini-chopped

1 medium tomato-chopped

1 small onion-chopped

paprika

garlic powder

seasoned salt

Foil-2 sheets heavy duty

Marinate chicken breasts for at least a few hours in marinade. Place chicken breasts on bottom of one sheet of foil. Top with zucchini, tomato and onion. Sprinkle spices on top. Fold foil and seal tightly. Wrap that package in the second sheet of foil, and seal tightly. Cook over open fire, or on the BBQ grill for about an hour.

Note: Before we left for camping, I put the chicken breasts in a zipper bag and froze them.

Source: Camping Adventures Yahoo Group

Campfire Peach Shortcake

2 Tbsp honey

1 Tbsp butter, melted

1/4 tsp cinnamon

2 med ripe bananas

2 med ripe peaches*

1/2 of 11 oz frozen pound cake, thawed & cut into 3/4inch slices

1/2 of 8 oz Cool whip, thawed

1/4 tsp cinnamon

Dash of nutmeg

Stir honey, melted butter, & 1/4 tsp cinnamon in small container; cover & transport. Cut bananas & peaches into bite size pieces. Place in foil baking pan & add honey mixture. Toss to coat. Cook over campfire or on rack of uncovered grill over med heat for 8-10 minutes, stirring often. Spoon warm fruit over pound cake. Stir last three ingredients and spoon over top. 5 servings

*a can of peaches in lite syrup or juice works great also!

Contributed by Brianna Houston

Barbecued Pizza Bites

(makes 6 bites)

1 4-ounce Italian pizza crust

2 tablespoons barbecue sauce

1/2 cup mixed chopped vegetables, such as mushrooms, scallions, and bell peppers

1/3 cup grated low-fat cheddar cheese

Chopped fresh cilantro, to taste

Allow the children to layer the pizza crust with sauce, veggies, cheese and cilantro. Place in covered rack and place on grill or over coals. Cook until the cheese melts.

Cut into 6 slices and pass around.

Diabetic exchanges: 1/2 lean protein, 1/2 carbohydrate (bread/starch)

Dinner in a Can

1 thin boneless pork chop per person

baby carrots

potatoes (red so you don't have to peel them)

onions

little bit of oil

Coffee can

tin foil

Wash all the vegetables. Clean the coffee cans thoroughly, then put a little bit of butter/oil in the bottom of each can.

Brown each pork chop over the fire in the cans. After each pork chop is browned, put 1-2 (depending on the size) in the bottom of each can. Add baby carrots, diced potatoes, and onions. Put a little bit of butter in each can, cover with foil then place it in the fire (coals) for about 20-40 minutes. Stirring every now and then.

Variations/Hints:

Probably the first time you do it you will mess up, but it is not really hard. Don't forget the onions because the moisture in the onions helps keep the meat moist.

Kangaroo Chops

"Kangaroo is optional! This is a complete pork chop meal baked in foil pouch with potatoes and corn. Choose whatever dry seasonings you like. Quick and easy. Note: Take care when opening the hot foil pouch before serving ...escaping steam will be HOT!"

There is no kangaroo in this recipe; the name comes from the pouch of foil used to bake a tasty pocket of pork chops, potatoes, corn and onions with soy sauce, Worcestershire, garlic and herbs.

4 pork chops

4 potatoes, quartered

1 ear corn - husked, cleaned and quartered

3 tablespoons soy sauce

3 tablespoons Worcestershire sauce

3 tablespoons water

1 onion, chopped

1 clove garlic, minced

1/8 cup dried bread crumbs

1 Preheat oven to 350 degrees F (175 degrees C).

2 Place pork chops on a lightly greased large square of aluminum foil. Place potatoes and corn around chops. Pour soy sauce, Worcestershire sauce and water over all. Then distribute the onion and garlic amongst the chops and veggies; top by sprinkling bread crumbs and dry seasonings of your choice over all.

3 Close foil around all and seal tightly. Place foil pouch in a 9x13 inch baking dish lined with another sheet of aluminum foil, in case of spilling. Bake in the preheated oven for 45 minutes. The pouch provides 'self-basting', so you need only remove from the oven and serve!

Makes 4 servings

Note: This would also make an excellent recipe cooked over an open fire, or on the grill. I would probably cook it the same length of time on either one.

Family Favorite Potatoes

1 sheet (18x24-inches) Reynolds Wrap® Release® Non-Stick Foil

1 small onion, thinly sliced

4 medium red potatoes, cut in bite size pieces

1 medium green bell pepper, cut in cubes

1/2 cup Italian or ranch salad dressing

1/2 teaspoon salt

1/4 teaspoon pepper

PREHEAT oven to 450°F or grill to medium-high.

CENTER onion on sheet of Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food. Combine potatoes, green pepper, salad dressing, salt and pepper. Layer mixture evenly on top of onion.

BRING up foil sides. Double fold top and ends to seal making one large foil packet, leaving room for heat circulation inside.]

BAKE 30 to 35 minutes on a cookie sheet in oven OR

GRILL 15 to 20 minutes in covered grill.

Number of Servings: 4

Zucchini Tomato Vegetable Packet

1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil

2 small zucchini, sliced

1 medium onion, sliced

1 large tomato, cut in chunks

1 tablespoon olive oil or vegetable oil

3/4 teaspoon lemon pepper seasoning

1/2 teaspoon dried oregano

1/2 teaspoon salt

PREHEAT oven to 450°F or grill to medium-high.

CENTER vegetables on sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Drizzle with oil. Sprinkle with seasonings.

BRING up foil sides. Double fold top and ends to seal making one large packet, leaving room for heat circulation inside.

BAKE 20 to 25 minutes on a cookie sheet in oven OR

GRILL 12 to 14 minutes in covered grill.

Easy Italian Vegetables

1 sheet (18x24-inches) REYNOLDS WRAP Heavy Duty Aluminum Foil

1 small onion, thinly sliced

4 medium zucchini or yellow squash, sliced

1 medium tomato, cut in wedges

1/2 cup KRAFT Zesty Italian Dressing

PREHEAT grill to medium-high.

LAYER vegetables on sheet of foil; drizzle with dressing.

BRING up foil sides. Double fold top and ends to form one large foil packet, leaving room for heat circulation inside.

GRILL 14 to 16 minutes in covered grill.

Foil-Wrapped Apricot Chicken

4 boneless, skinless chicken breast halves (or thighs)
1 teaspoon paprika
Salt and pepper
2 tablespoons apricot preserves
1 tablespoon Dijon mustard or horseradish

Preheat oven to 400 degrees F.

Have ready 4 (12-inch square) pieces of aluminum foil.

Place 1 piece of chicken on each piece of foil. Sprinkle each piece of chicken with paprika, salt and pepper. Divide apricot preserves and mustard among the breasts and spread the preserves and mustard around to mix them up on top of the breasts. Fold foil to tightly enclose the chicken. Place in oven or grill and bake for 20 minutes or until chicken is cooked through. Serves 4

Mexican Pork Chop Packets

4 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
4 boneless pork chops, about 1/2-inch thick
1 teaspoon chili powder
1 cup medium chunky salsa
1 can (15 1/4 oz.) whole kernel corn, drained OR 1 package (10 oz.) frozen whole kernel corn
1/2 cup chopped green bell pepper

PREHEAT oven to 450°F or grill to medium-high.

PLACE one pork chop on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil; sprinkle evenly with chili powder. Spread salsa over pork chops. Top with vegetables.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 16 to 18 minutes on a cookie sheet in oven OR

GRILL 10 to 12 minutes in covered grill.

Glazed Carrots Packet

1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil
1 package (16 oz.) peeled baby carrots
1/3 cup orange marmalade
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon margarine or butter

PREHEAT oven to 450°F or grill to medium-high.

CENTER carrots on sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Combine orange marmalade, brown sugar and cinnamon; spread over carrots. Top with margarine.

BRING up foil sides. Double fold top and ends to seal making one large packet, leaving room for heat circulation inside.

BAKE 25 to 30 minutes on a cookie sheet in oven OR GRILL 15 to 20 minutes in covered grill.

Low fat Beef Stew For Two

2 sheets (12x18-inches each) Reynolds Wrap® Release® Non-Stick Foil
1/2 pound boneless beef sirloin steak, 1/2-inch thick
2 small red potatoes, cubed
1/2 package (from a 16 oz. package) peeled baby carrots
1/2 jar (from a 12 oz. jar) beef gravy

1/2 teaspoon onion salt
1/4 teaspoon pepper

PREHEAT oven to 450°F or grill to medium-high. Cut steak into 1/2-inch cubes.

CENTER half of beef, potatoes and carrots in an even layer on each sheet of Reynolds Wrap Release Non-Stick Foil with Non-stick (dull) side toward food. Spoon gravy over beef mixture; sprinkle with onion salt and pepper.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make two packets.

BAKE 30 to 35 minutes on a cookie sheet in oven OR GRILL 14 to 16 minutes in covered grill. Stir before serving.

Honey Carrots

1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil
1 package (16 oz.) peeled baby carrots
2 tablespoons packed brown sugar
2 tablespoons honey
2 tablespoons margarine or butter
2 tablespoons chopped fresh parsley
2 teaspoons fresh lime juice

PREHEAT oven to 450°F or grill to medium-high.

CENTER carrots on sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Sprinkle with brown sugar, drizzle with honey and top with margarine.

BRING up foil sides. Double fold top and ends to seal making one large foil packet, leaving room for heat circulation inside.

BAKE 20 to 25 minutes on a cookie sheet in oven OR GRILL 11 to 13 minutes in covered grill. Open foil; stir in fresh parsley and lime juice before serving.

Number of Servings: 4

Taco Potatoes

1 sheet (18x24-inches) Reynolds Wrap® Release® Non-Stick Foil
1 medium onion, sliced
4 to 5 medium red potatoes (about 1 1/2 pounds) cut in 1-inch cubes
1/2 package (from a 1.25 oz. package) taco seasoning
1 tablespoon olive oil
1/2 cup shredded Mexican-style cheese blend or taco cheese blend

PREHEAT oven to 450°F OR grill to medium-high.

CENTER onion slices on sheet of Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food. Combine potatoes, taco seasoning and olive oil; arrange potatoes in an even layer on top of onion.

BRING up foil sides. Double fold top and ends to form one large foil packet, leaving room for heat circulation inside.

BAKE 35 to 40 minutes on cookie sheet in oven OR GRILL 25 to 30 minutes in covered grill. Sprinkle with cheese before serving.

Number of Servings: 4-5

Cheese Steak Packets

4 sheets (12x18-inches each) Reynolds Wrap® Release® Non-Stick Foil
1 pound boneless beef sirloin steak, 1/2-inch thick
Salt and pepper
2 medium onions, thinly sliced
1 cup shredded Cheddar cheese

4 sub or hoagie-style buns
Ketchup or steak sauce

PREHEAT oven to 450°F or grill to medium-high. Cut steak lengthwise in half and then crosswise into 1/8-inch thick strips. Sprinkle steak strips with salt and pepper; set aside.

CENTER one-fourth of onions on each sheet of Reynolds Wrap Release Non-Stick Foil with non-stick (dull) side toward food. Top with steak strips and cheese.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 14 to 18 minutes on a cookie sheet in oven OR

GRILL 8 to 10 minutes in covered grill. Serve on sliced buns with additional cheese, if desired. Top with ketchup or steak sauce.

Number of Servings: 4

Easy Pork Chops For Two

2 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
1/2 small onion, thinly sliced
2 boneless pork chops, about 1/2-inch thick
Salt and pepper
1/2 can (from a 10 3/4 oz. can) low fat cream of mushroom soup, undiluted
1 tablespoons soy sauce
1/2 medium green bell pepper, slices

PREHEAT oven to 450°F or grill to medium-high.

CENTER onion slices on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Top with pork chops; sprinkle with salt and pepper. Combine cream of mushroom soup and soy sauce; spoon over pork chops. Top with green pepper slices.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make two packets.

BAKE 16 to 18 minutes on a cookie sheet in oven OR GRILL 10 to 12 minutes in covered grill. Serve over rice.

Number of Servings: 2

Source: Reynolds Kitchen

Dijon Chicken & Green Beans For Two

2 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
2 boneless, skinless chicken breast halves (4 to 6 oz. each)
1/4 cup Dijon mustard
2 tablespoons honey
1/8 teaspoon pepper
1 cup fresh or frozen cut green beans OR 1/2 can (from a 15 oz. can) cut green beans, drained

PREHEAT oven to 450°F or grill to medium-high.

CENTER one chicken breast half on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Combine mustard, honey and pepper; spoon over chicken. Top with green beans.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make two packets.

BAKE 18 to 22 minutes on a cookie sheet in oven OR GRILL 13 to 15 minutes in covered grill.

Number of Servings: 2

Source: Reynolds Kitchen

Basil Chicken for Two

2 sheets (12x18-inches each) Heavy Duty Aluminum Foil
2 boneless, skinless chicken breast halves (1 to 1 1/4 lb.)
1 tablespoon chopped fresh parsley
1 teaspoon grated lemon peel
1 teaspoon dried basil
1/4 teaspoon salt
1 medium yellow squash, sliced
1/2 medium red bell pepper, cut in rings
Freshly ground pepper

PREHEAT grill to medium-high.

CENTER one chicken breast half on each sheet of Heavy Duty Aluminum Foil. Combine parsley, lemon peel, basil and salt; sprinkle over chicken. Top with yellow squash and red pepper. Sprinkle chicken and vegetables with pepper.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make two packets.

GRILL 10 to 12 minutes in covered grill.

Source: Reynolds Kitchen

Cranberry-Apple Sweet Potato Packet

4 Med. sweet potatoes (1 1/2lbs.) peeled & cut into 1/4" slices
2 Granny Smith or Golden Delicious Apples, cored, thinly sliced into rings
1/2 c. dried cranberries (craisins)
1/2 c. packed brown sugar
3 Tbsp. margarine or butter, melted
1/2 tsp. ground cinnamon

Center the sweet potatoes, apples, & cranberries on sheet of heavy duty foil (18" x 24" sheet). Sprinkle w/ brown sugar. Combine margarine & cinnamon; drizzle over the top.

Wrap up the foil packet carefully; double fold the top and ends to seal it making a large packet. Leave room inside for heat circulation.

Throw it over a med.-high heat fire for 20 - 30 minutes. Check the potatoes every now and then for doneness.

Garlic and Parmesan Potatoes

1 sheet (12x36-inches) Reynolds Wrap® Release® Non-Stick Aluminum Foil
4 medium red potatoes, cut in bite-size pieces
2 tablespoons olive oil or vegetable oil
4 cloves garlic, finely chopped
1/2 teaspoon dried rosemary
Salt and pepper
1/2 cup shredded Parmesan cheese

PREHEAT oven to 450°F or grill to medium-high.

CENTER potatoes evenly on sheet of Release Non-Stick Foil with non-stick (dull) side toward food. Drizzle with oil. Sprinkle with garlic, rosemary, salt and pepper.

BRING up foil sides. Double fold top and ends to seal making one large foil packet, leaving room for heat circulation inside.

BAKE 30 to 35 minutes on cookie sheet in oven OR GRILL 15 to 20 minutes in covered grill. Sprinkle with Parmesan cheese before serving.

Number of Servings: 4

Ham with Peach Sauce Packets

4 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
1 to 1 1/2 pounds center-cut ham slice, cut in 4 pieces
1 can (15 oz.) peach slices in juice, drained
1/3 cup maple flavored syrup
1/4 cup Dijon mustard
1 tablespoon margarine or butter, melted

PREHEAT oven to 450°F or preheat grill to medium-high.

CENTER one piece of ham on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Arrange peach slices on top of ham. Combine syrup, mustard and margarine; spoon mixture over ham and peaches.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 15 to 18 minutes on a cookie sheet in oven OR
GRILL 8 to 10 minutes in covered grill.

Number of Servings: 4

Silver Turtles

Heavy duty aluminum foil
Hamburger patties or boiled chicken
Cream of Mushroom or Chicken Soup
sliced onion
sliced carrots
sliced potatoes (leave skin on)
salt & pepper

Place meat in middle of large piece of foil. Put some potatoes on top, then carrots and/or onions, a spoonful of soup, season to taste

Fold the edges of foil together - at least 3 folds - Make sure foil is sealed well.

Place on hot coals - turning after 10 minutes.

Cook another 5-10 minutes - pull off coals (carefully)

Open carefully (do NOT let child touch foil)

Green Bean Chicken Casserole Packets

Ingredients:

4 (18 x 12-inch) sheets heavy duty aluminum foil
4 boneless, skinless chicken breast halves (1 - 1¼ lb.)
10¾ ounce can cream of mushroom soup, undiluted
½ teaspoon salt
¼ teaspoon pepper
Paprika
2 cups frozen cut green beans
1 1/3 pounds (4 medium) potatoes, cut into ½-inch cubes
2 tablespoons butter or margarine

Directions:

Set grill to medium-high or Preheat oven to 450° Center one chicken breast half on each sheet of heavy duty aluminum foil. Combine soup, salt and pepper. Spoon soup mixture over chicken and sprinkle with paprika. Top with vegetables; dot

with margarine. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets. Grill for 22 to 24 minutes on a covered grill or Bake for 30 to 35 minutes on a cookie sheet in oven.

"beef bar-be-que" in tin foil

Take a piece of tin foil. Put a hamburger patty, sliced potato, sliced carrots, sliced onions, and bar-be-que sauce. Close the tin foil and put on a cookie sheet and put in the oven for about 45 minutes. Voila, a complete meal with very little clean-up. They could also be cooked over a camp fire but I'm not sure how long it would take.

Burgers in Foil

Ingredients:

1 - 2 lb ground beef
4 - 16 inch squares aluminum foil
4 Carrots; sliced
1 can Potatoes; 16oz, sliced
2 sm Green bell peppers; chopped
Dehydrated onion flakes
Worcestershire sauce
Garlic powder
Salt & pepper to taste
Liquid smoke if desired

Directions:

Separate meat into 4 portions. Place each in the center of a square of foil.
Top with equal portions of chopped carrots, potatoes and peppers.
Season with dehydrated onions, Worcestershire sauce, salt and pepper to taste.
Sprinkle with liquid smoke.
Seal foil, checking for leaks. Place on hot coals for 10 to 15 minutes per side.

Tinker Burgers

6 clean tuna cans
six 12 inch squares of foil
non-stick spray
1 lb. lean ground beef
salt
pepper
6 big burger buns
for personal tinkering: slices of onion, tomato, eggplant or provolone

How to Prepare:

Spray the tuna cans with non-stick spray. Divide the meat into six portions, and press them evenly into tuna cans. Sprinkle with salt and pepper. Select tomatoes, onions, cheese and/or eggplant about the diameter of a tuna can and cut into neat, round slices. Stack your favorites atop the meat, ending with the cheese, filling the can but not spilling over the top. Set each can in the center of a square of foil, bring up the edges and twist to close.

Place cans on a grill over hot coals or flame and cook until the meat is done through. Using oven mitts, discard foil and flip the cans over onto buns, letting the juices soak in, and eat with knife and fork. They are perfectly round and form a delicious sauce. Best of all, you can tinker with the ingredients so everyone gets exactly the burger they like. Save and wash tuna cans for your next campout.

Taken from Camping Life Magazine

Chili Cheese Corn on the Cob

1/2 cup of butter
1/2 - 1 t. chili powder
1 T. fresh basil finely minced
Dash of red pepper or black pepper
2 T. grated parmesan cheese
Salt to taste

How to Prepare:

Soak corn in water, in husks for about an hour. Grill corn on the cob in husks for about 20-30 minutes, turning frequently. You may remove the silk if desired before grilling.

Mix all ingredients until well blended. Chill overnight. Brush on hot cooked corn on the cob.

Individual Ham Dinners in Foil

Ingredients for 1 servings:

1 Ham slice, 1-inch thick
Brown sugar
Mustard, prepared
1 Clove, whole
1 Pineapple slice
Butter or margarine
Sweet potatoes, pared and quartered

Use heavy duty foil or a double thickness of regular. In each large square of foil place a serving portion of ham, and then top each serving with 2 Tablespoons brown sugar and a teaspoon mustard. Stick a clove or two into drained pineapple slice on top of ham. Dot with butter. Place two pieces of pared and quartered potato at side of ham. Fold the foil into a secure package and tuck the ends underneath securely. Cook over glowing coals until tender, about 1 hour. Serve in the package.

Grilled Fruit

4 bananas
Lemon juice
1 pineapple
4 apples
4 peaches
1 cup granulated sugar
1 tsp cinnamon
Butter
Disposable aluminum pan

Peel bananas; brush with lemon juice. Peel and core pineapple; slice into rings. Peel and core apples; slice into rings. Brush with lemon juice. Peel and halve peaches; remove seed. Mix sugar and cinnamon thoroughly. Roll prepared fruit in sugar mixture. Heat butter in pan about 6 inches from hot coals. Cook fruit in butter just long enough to soften.

Veggie Puff

1 Yellow Squash
1 Zucchini
6 Red Potatoes
Fresh Mushrooms cut in half
Salt & Pepper
and any other Spices you like.

Directions:

Lay out heavy foil place potatoes fresh mushrooms spices and butter
fold foil into pocket be sure to seal tightly. Cook over hot coals or
open fire approx. 45 min.

Comments:

We like to add venison breakfast sausage or pork sausage to this. We
also put in a can of green beans for a different flair. I also like
to spice it up with a little Cajun spice!

Campfire Comfort Chicken

15-20 chicken wings
Mrs. Dash Garlic and Herb Seasoning
Heavy Duty Aluminum Foil
Fold aluminum foil to make a large pocket for the grill. Place chicken wings on foil and sprinkle Mrs. Dash on chicken.
Cover with foil and cook at least one hour, or until chicken is lightly crispy. When done, unfold aluminum foil and enjoy the chicken at the campfire.

Basil Chicken Packets

4 sheets (12x18-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
4 boneless, skinless chicken breast halves (1 to 1 1/4 lb.)
2 tablespoons chopped fresh parsley
1 tablespoon grated lemon peel
1 1/2 teaspoons dried basil
1/2 teaspoon salt
2 medium yellow squash, sliced
1 medium red bell pepper cut in rings
Freshly ground pepper

PREHEAT oven to 450°F or grill to medium-high.

CENTER one chicken breast half on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Combine parsley, lemon peel, basil and salt; sprinkle over chicken. Top with yellow squash and red pepper. Sprinkle chicken and vegetables with pepper.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

BAKE 16 to 18 minutes on a cookie sheet in oven OR

GRILL 11 to 13 minutes in covered grill.

Number of Servings: 4

Individual Honey Mustard Chicken Packets

4 sheets (12x12-inches each) Reynolds Wrap® Everyday® Heavy Duty Aluminum Foil
1/3 cup Dijon mustard
3 tablespoons honey
1/4 teaspoon pepper
4 skinless, boneless chicken breast halves

COMBINE mustard, honey and pepper; blend well.

PLACE one chicken breast on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil. Pour 2 tablespoons mustard mixture evenly over each chicken breast.

BRING up foil sides and double fold. Double fold top and ends to seal packet. Repeat to make four packets; freeze.

PREHEAT oven to 400°F. To bake, open foil, leave frozen chicken breast on foil sheet and fold edges around chicken to form a foil boat for baking; place on cookie sheet.

BAKE 30 to 35 minutes or until chicken is cooked through. Serve chicken with sauce in foil boat.

Number of Servings: 4

Bandit Pork

4 pieces heavy-duty foil, 15 inches long
4 medium potatoes, peeled, thinly sliced
4 4-ounce pork chops
2 onions, sliced into rings
4 carrots, peeled, sliced
2 stalks celery, thinly sliced
2 medium zucchini, sliced
1/2 tsp garlic powder
1 tsp salt
1/2 tsp pepper
1/2 tsp oregano

2 Tbs lemon juice
3/4 cups grated cheese (your choice)
2 Tbs butter

On each sheet of foil arrange 1/4 of sliced potatoes. Top with chop and 1/4 of onions, carrots, celery, and squash. Sprinkle with garlic, salt, pepper, oregano, and lemon juice. Top with cheese; dot with butter. Bring up edges of foil; fold to enclose meat and vegetables. Fold ends to seal. Place foil pouches on grill, over hot coals, potato side down; grill for 2 hours or until done. Makes 4 servings.

Barbecued Shrimp

2 pounds fresh or frozen large shrimp, shelled and deveined
6 tablespoons butter or margarine
1/2 cup snipped parsley
3/4 teaspoon curry powder
1 clove garlic, minced
1/2 teaspoon salt
Dash pepper

Thaw shrimp, if frozen. In a saucepan melt butter; stir in parsley, curry powder, garlic, salt, and pepper. Add shrimp; stir to coat. Divide shrimp mixture equally among six 12 by 18-inch pieces of heavy-duty foil. Fold foil around shrimp, sealing the edges well.

Grill foil-wrapped shrimp packages over hot coals about 8 minutes. Turn and grill 7 to 8 minutes more or till done. Serve in foil packages, if desired.
Makes 6 servings.

BETTER HOMES AND GARDENS NEW COOK BOOK Copyright 1981 by Meredith Corporation

Chicken in the Garden

1 frying chicken, cut up
medium potatoes, pared and sliced
tomatoes, sliced
small onions, peeled and sliced
fresh mushrooms, sliced
green peppers, sliced into rings
precooked packaged rice*
Worcestershire sauce
salt and pepper
paprika
butter

Prepare rice as directed on package. On a double thickness of aluminum foil, arrange 2 or 3 pieces of chicken, 1 potato, 1 sliced tomato, 1 onion, 2 mushrooms, and 2 green pepper rings per person. Sprinkle with 2 Tbs prepared rice, 1 tsp Worcestershire sauce, 3/4 tsp salt, dash of pepper, and paprika. Dot with butter. Close foil and seal tightly. Cook over medium-hot coals for about 1 1/4 hours, or until chicken and vegetables are tender, turning the package every 20-30 minutes.

* Prepare ahead of time at home, and take along in a zipper bag.

Bloody Mary Pot Roast

1 Reynolds® Hot Bags® Foil Bag, large size
3 to 3 1/2 pound boneless beef chuck roast
2 cups peeled baby carrots
1 large onion, sliced
1 stalk celery, cut into 1-inch pieces
1 cup Bloody Mary mix or spicy vegetable juice
1/2 cup red wine or water
1 envelope dry onion soup mix
2 tablespoons flour
1/4 teaspoon black pepper

PREHEAT grill to medium or oven to 450°F.

OPEN foil bag. Place roast in foil bag. Arrange carrots, onion, and celery around roast. Combine Bloody Mary mix, wine, onion soup mix, flour and pepper; spoon over vegetables. TO SEAL, double fold open end of foil bag. Place in foil bag in a roasting pan at least 2 inches deep. TO COOK, slide foil bag onto grill or leave foil bag in supporting pan and place in oven. The edges of the foil bag should not hang over the sides of the pan. GRILL 1 1/2 hours on medium in covered grill OR BAKE 2 to 2 1/2 hours in supporting pan in oven. USE OVEN MITTS to cut open foil bag with a sharp knife. Carefully fold back top of foil bag, allowing steam to escape.

Easy camp Hamburger & Vegetable foil

1lb of Hamburger Meat
1 bag of frozen mix veggies (you can use what ever you like.. I use veg. with broccoli, carrots and cauliflower etc..)
Butter
salt and pepper
Toni's (Creole seasoning - for those who like an extra kick)
aluminum foil (heavy)

Use a piece of foil big enough to hold everything. Lay flat and place hamburger meat and veggies on foil. Top with butter, salt/pepper & Toni's or garlic is good too!! Fold foil up and close ends. With fork punch a few holes at the top to let a little of the heat escape. Not a whole lot so that the steam will cook the mixture. After meat starts to cook well. I usually punch holes around far ends to let the grease run off, try to let it run off away from coals or fire (I usually cook on grill. but have cooked on open fire) Let cook for about an hour or until meat is done and that's it.. your done!! My family loves it.

Minted Snow Peas

Its delicate taste is a perfect complement for fish or poultry.

2 cups snow peas
2 Tbs butter
8-10 fresh mint leaves

Wash pods and pat dry. Arrange on a double thickness of aluminum foil. Tear mint leaves in half and lay on top of snow peas. Top with butter. Fold foil up tightly to seal in the juices. Place packet on the grill over medium coals for 20-25 minutes, turning halfway through cooking time.
Serves 4

Sausage and Vegetables

INGREDIENTS:
1 package smoked sausage
1 large onion
1 can corn
1 can green beans
1 teaspoon seasoning salt
1/2 teaspoon garlic powder
2 tablespoons butter, soft
PREPARATION:

Cut onion in slices and pull apart. Open corn and green beans and drain juice. Mix all ingredients together well. Add seasoning salt and garlic powder. Divide onto five sheets of aluminum foil, fold up packets, and grill or over campfire

Vegetarian Hobo Dinner

2 carrots, sliced
6-8 new potatoes, quartered
1/2 onion, lg. chunks
2 shallots, sliced
2-3 cloves garlic, lg. chunks
8-10 cremini mushrooms whole or halved
2-4 Tbs. olive oil
2 Tbs. unsalted butter, optional
1 pkg. frozen Boca ground "meat"
salt & pepper, to taste
season salt, dash

1. Mix all sliced vegetables in a bowl.
2. Make 2 pockets with heavy duty aluminum foil, doubled.
3. Place a layer of vegetables on bottom.
4. Layer Boca ground "meat" next.
5. Add a final layer of veggies.
6. Pour 1-2 Tbs. of olive oil on each dinner, dot with butter, if using.
7. Season with salt, pepper, and season salt.
8. Fold foil to make an airtight seal.
9. Cook on hot coals for fifteen minutes, flipping half-way through.
10. Serve with ketchup, enjoy!

Foil Dinner Packets

I WILL PREPARE FOIL DINNER PACKETS AND FREEZE THEM; COME ON FROM A BUSY DAY AND PUT THE FOIL DINNER PACKETS IN THE OVEN.

-METHOD-

HEAVY ALUMINUM FOIL - 2 SHEETS

CHICKEN BREAST

1 SMALL ONION SLICED

2 MEDIUM SIZE POTATOES CUT INTO CHUNKS

2 MEDIUM SIZE CARROTS CUT INTO CHUNKS

1 MEDIUM SIZE GARLIC CLOVE - MINCED

1/2 CUP RANCH STYLE SALAD DRESSING (YOU CAN USE ITALIAN OR HONEY

MUSTARD OR FRENCH)

SALT/PEPPER TO TASTE

ANY TYPE OF VEGETABLE CAN BE USED IN THESE FOIL PACKETS; I HAVE ALSO MADE MINI-MEATLOAVES, FISH OR ALL VEGETABLE PACKETS. THIS RECIPE IS DESIGNED FOR PERSONAL TASTES.

PLACE THE MEAT AND OR/FISH IN THE CENTER; SEASON WITH SALT & PEPPER, PLACE VEGETABLES AROUND THE MEAT AND/OR FISH (ONIONS AND GARLIC CAN BE PLACED ON TOP OF MEAT AND/OR FISH & VEGETABLES); POUR THE SALAD DRESSING ON TOP OF MEAL.

TO CLOSE PACKET:

BRING TOGETHER THE TWO SIDES FOLDING DOWN TIGHTLY; THE TWO EDGES SHOULD BE ROLLED UP TIGHTLY. IF YOU MAKE DIFFERENT FOIL PACKETS FOR DIFFERENT FAMILY MEMBERS, YOU CAN IDENTIFY THEM; CUT A STRIP OF FOIL AND CRUMPLE IT INTO A "STRING"; TIE AROUND THE PACKET AND TWIST A KNOT; FOR MOM & DAD - NO "STRING", THE CHILDREN - CHILD #1 - ONE STRING, CHILD #2 - TWO "STRINGS", ETC. PLACE FOIL PACKETS ON A BAKING SHEET.

THESE FOIL PACKETS BAKE IN A 350 DEGREE OVEN FOR ABOUT 30-45 MINUTES. REMOVE FROM OVEN AND PLACE ON A PLATE (IN SUMMERTIME, USE PAPER PLATES); UNWRAP AND ENJOY.

DESSERT PACKETS - BAKE FRUIT IN FOIL PACKETS -

PEACHES - PEEL PEACHES, REMOVE PIT, CUT IN HALF; SPRINKLE WITH BALSAMIC VINEGAR & BROWN SUGAR; WRAP FOIL PACKET STYLE

PEARS - CUT PEARS IN HALF; CORE WITH MELON BALLER, SPRINKLE WITH BALSAMIC VINEGAR & BROWN SUGAR; WRAP FOIL PACKET STYLE

BANANAS - PEEL BANANA DOWN TO THE END OF THE BANANA, RETAIN PEEL ON BANANA; SPLIT BANANA DOWN CENTER; ADD 3 PATS OF BUTTER IN SLIT; SPRINLE WITH HONEY OR BROWN SUGAR; REPLACE PEEL ON BANANA AND WRAP FOIL STYLE PACKET. MAKE SURE YOUR BANANA IS FAIRLY FIRM.

APPLES - PEEL APPLE; CUT IN HALF; CORE WITH MELON BALLER; SPRINKLE WITH BALSAMIC VINEGAR & BROWN SUGAR; ADD RAISINS. (YOU CAN SPRINKLE APPLES WITH DRY BUTTERSCOTCH PUDDING). WRAP FOIL PACKET STYLE.

....THE FRUIT SHOULD BE BAKED AT 350 DEGREES FOR ABOUT 20 MINUTES. REMOVE AND UNWRAP AND TOP WITH ICE CREAM OR WHIPPED CREAM.

Best Ever BBQ's

2 lbs. ground chuck
1 egg, beaten
BBQ sauce
1/4 cup shredded cheddar cheese
1/4 cup finely chopped onion
1/4 cup relish
8 hamburger buns

Combine ground chuck, egg, and 1/4 cup bbq sauce; mix thoroughly. Shape into 16 round, thin patties. Place 1 tsp each of cheese, onion, relish and bbq sauce on half of the patties. Top each with a remaining patty, sealing edges well. Grill on foil over hot coals until done, turning once gently. Burgers are very juicy and delicious. Serve on hamburger buns. Makes 8 burgers

Cheesy Sliced Potatoes

5-6 medium potatoes, peeled and sliced
3 Tbs butter
1 Tbs mustard
1/4 lb. Velveeta cheese
Salt and pepper to taste

Arrange 1/4 of the potato slices on a double thickness of heavy duty foil. Dot with 1 Tbs butter and 1/3 of the Velveeta cheese. Repeat two more times and top with the last layer of potato slices and dot with mustard. Wrap potatoes in foil, sealing all edges and seams. Grill foil packet over medium-hot coals, turning occasionally, until potatoes are fork tender, usually 40-50 minutes. Serves 6

Cheesy Potato-Carrot Foil Bake

4 slices bacon
3 large potatoes
3 medium carrots, shredded
1/4 cup sliced green onion
Salt
Pepper
1/4 cup butter or margarine
1/2 teaspoon caraway seed
1 cup shredded Monterey Jack cheese (4 ounces)

Cook bacon till crisp; drain and crumble. Set aside. Tear off a 36 by 18-inch piece of heavy-duty foil. Fold in half to make an 18-inch square. Fold up sides, using your fist to form a pouch. Thinly slice potatoes into pouch; add carrots and green onion. Sprinkle with a little salt and pepper; dot with butter and sprinkle with caraway. Fold edges of foil to seal pouch securely, leaving space for expansion of steam.

Grill over slow coals 55 to 60 minutes or till done; turn several times. Open package; stir in crumbled bacon and cheese. Close pouch; return to grill for about 1 minute or till cheese melts. Makes 6 servings.

BETTER HOMES AND GARDENS NEW COOK BOOK - Copyright 1981 by Meredith Corporation

Camping Bacon and Eggs

Here is a recipe for those wire baskets some of us have.

8 slices white bread
2 Tbs butter, softened
4 hard cooked eggs, sliced diagonally
1 tsp salt
1/4 tsp pepper
4 slices bacon, cut in half crosswise

spread each bread slice with butter. Arrange sliced eggs on half of bread slices. Sprinkle with salt and pepper. Top with remaining bread slices, butter-side down. Place sandwiches in long-handled, hinged wire broiler or toaster; top each with 2 half slices of bacon, side by side. Brown both sides of sandwiches over hot coals, leaving side with bacon until last. Serve hot.

Foil Eggs & Sausage

Sausage-patties or links
Egg
Pre-cooked hash brown potatoes
Salt, pepper and spices to taste

Place potatoes, scrambled egg (doesn't need to be cooked), sausage and spices in foil. Wrap securely. Place on coals for 15 minutes.

Pizza Bread

I made this bread at the National DOG in Madisonville TX. Didn't do it in the dutch oven - it was just a "snack" thing. But I got so many compliments on it I thought I'd share. I did this in the RV oven, but I think you could do it in foil over a campfire if you wanted. I didn't even have a name for it - one of the guys just said it was "pizza tasting bread." I took a loaf of French bread & sliced it long ways, then laid both halves of the bread on a cookie sheet. Pour Zesty Italian salad dressing over the cut side of the bread, then put either salsa or picante' sauce on top of that (I used Sam's medium chunky salsa). Then I sprinkled grated cheese, the cheddar/pepper jack mix is what I used, on top of that. Baked at 350 degrees for probably 15 minutes, just until the bread was warmed through & cheese was melted. Slice & serve. Those Texans loved it! So did us 2 Kansans & the one guy from Georgia! So good, so easy! There are probably lots of variations you could do on this. It was very good - crunchy outside, soft & chewy on the inside. Ronda, SE Kansas

Easy Grilled S'mores

4 sheets (8x12-inches each) Reynolds Wrap® Everyday® Heavy Duty
Aluminum Foil
4 graham crackers, broken into halves
2 (1.55 oz. each) milk chocolate candy bars, divided in half crosswise
4 marshmallows

PREHEAT grill to medium or preheat oven to 450°F. For each S'mores, top one graham cracker square with one candy bar half, one marshmallow and another graham cracker square. Repeat with remaining graham crackers, candy and marshmallows.

CENTER one S'mores on each sheet of Reynolds Wrap Everyday Heavy Duty Aluminum Foil.

BRING up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

GRILL 4 to 5 minutes in covered grill OR BAKE 4 to 5 minutes on a cookie sheet in oven.
Number of Servings: 4

Stuffed Zucchini or Onions

1 pound cooked ground beef
4 zucchini or large sweet onions
1 egg
bread crumbs or crackers
Salt, pepper or chosen seasonings

Scoop out vegetable leaving thick layer in tact. Chop the excess into smaller pieces. Add crumbs, meat, egg and seasonings.. Fill shells with mixture and wrap with aluminum foil Place directly on the coals and cook for about 10 minutes. Serves 4

Scalloped Tomatoes

1 tomato-sliced
salt & pepper to taste
bread crumbs
grated parmesan cheese

your favorite herbs

Slice 1 tomato 1/2 inch (1 cm) thick. Place in single layer on greased foil square. Sprinkle with salt, pepper, fresh bread crumbs, grated Parmesan cheese and herbs. Dot with butter. Seal and cook over campfire, turning frequently, for about 15 minutes or until softened.

Mexican S'Mores

Mini Marshmallows
Peanut Butter
Chocolate Chips
Soft Taco shells

Spread peanut butter on a taco shell, sprinkle marshmallows and chocolate chips on top. Roll taco shell, and wrap in foil. Place in coals for 2 minutes and flip for another 2 minutes. Take out and enjoy. Be careful, the filling will be very hot and drippy.

Stone Fruit Pouches

2 cups crushed gingersnaps
4 apricots, pit removed and cut into eighths
4 plums, pit removed and cut into fourths
4 tablespoons unsalted butter
2 tablespoons plus 2 teaspoons sugar
Pinch salt
4 teaspoons lime zest
2 limes, juiced
4 teaspoons brandy

Heat coals of grill or fire pit. Cut 8 (18 by 18-inch) squares of aluminum foil. Lay down double thickness of foil and divide gingersnaps evenly among the 4 squares. Divide fruit evenly and place on top of gingersnaps. Dot with butter. In small bowl mix sugar, salt, and lime zest. Sprinkle sugar mixture evenly over fruit, drizzle with juice and brandy and seal packets. Once coals are ash covered, lay packets over them and cover with lid of grill. If cooking in a fire pit carefully try to partially bury packets in hot coals. Cook for 10 minutes. Remove from heat and open carefully, as steam inside packet is very hot. Serve on plates as is or spoon into shallow bowls and top with creme fraiche or ice cream.

Chipotle Burgers

2 tablespoons canned chipotle chilies in adobo, including sauce
1 lb ground beef chuck
1/2 cup finely chopped onion
1 teaspoon salt
4 English muffins or hamburger buns, halved horizontally

Prepare grill for cooking over medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," below. Meanwhile, open any whole chipotles and discard seeds, then mince chipotles. Mix chipotles (with sauce), beef, onion, and salt with your hands, then form mixture into 4 patties. Grill burgers on lightly oiled grill rack, covered only if using gas grill, turning over once, 4 minutes total for medium-rare. Grill English muffins or buns, cut sides down, until grill marks appear, about 30 seconds.

Foiled Chicken Supreme

3 or 4 skinless/boneless chicken breasts
America's Choice Honey Dijon marinade (or honey-mustard dressing of choice)
1 medium zucchini-chopped
1 medium tomato-chopped
1 small onion-chopped
paprika
garlic powder
seasoned salt
Foil-2 sheets heavy duty

Marinate chicken breasts for at least a few hours in marinade. Place chicken breasts on bottom of one sheet of foil. Top with zucchini, tomato and onion. Sprinkle spices on top. Fold foil and seal tightly. Wrap that package in the second sheet of foil, and seal tightly. Cook over open fire, or on the BBQ grill for about an hour.

Chevy Note: Before we left for camping, I put the chicken breasts in a zipper bag and froze them.

Pizza Potatoes

Butter

Approx. 6 Potatoes

Pizza Sauce

Pepperoni

Mozzarella (or cheese of choice)

Any other toppings of your choice

On a heavy piece of tin foil, put down the pats of butter. Then a layer of potatoes. Put down some sauce and cheese and your toppings. Continue to make layers until all is used. Fold up and close one end. Add about 1/4 Cup of water and seal other end. Let cook over campfire grill for about 30 minutes.